

Chicken and Pork Entrees

Dinner salad, garlic bread, and a side of spaghetti marinara included for all entrees (except Chicken Scaloppine, it is served on a bed of Italian rice). A twice-baked potato may be substituted for the side of spaghetti marinara for \$1.00 extra.

POLLO AL MARSALA (CHICKEN MARSALA)...Boneless chicken baked in a rich Marsala wine sauce with fresh mushrooms, topped with melted mozzarella. \$15.95

HONEY DIJON CHICKEN...A tender breast of chicken topped with red and yellow peppers, green onions, our unique honey dijon sauce, and mozzarella cheese. \$15.95

TUSCAN PORK TENDERLOIN...Broiled eight ounce bacon wrapped pork tenderloin seasoned with Italian herbs; served with mixed vegetables. \$15.95

POLLO ALLA PARMIGIANA (CHICKEN PARMESAN)...A juicy breast of chicken baked in a special tomato sauce flavored with parmesan cheese, garnished with ham strips, and topped with melted mozzarella. \$15.95

POLLO ALLA SCALOPPINE (CHICKEN SCALOPPINE)...A boneless breast of chicken, Canadian style ham, and mozzarella on top of a bed of Italian wild rice; baked in a creamy mushroom sauce. A staff favorite! \$15.95

Angus Beef

The following entrees are served with salad, garlic bread, and your choice of: twice-baked potatoes, spaghetti marinara, Italian rice, or steamed vegetables (except Pepper Steak, it is served on a bed of Italian rice).
Not responsible for steaks ordered medium-well or well done.

NEW YORK STRIP...Twelve ounces of USDA dry aged prime beef. A customer favorite! \$19.95

BEEF TENDERLOIN...The most tender of all steaks, delicate in flavor and texture, eight ounce cut. \$23.95

PEPPER STEAK...Eight ounces of top sirloin tips sautéed with fresh red, yellow, and green peppers, onions, and mushrooms; served on a bed of Italian rice. \$15.95

TOP SIRLOIN...Twelve ounce choice center cut. \$17.95

ARROSTO DI MANZO (PRIME RIB)...Slow roasted cut of tender beef (limited quantities available).

Large cut (14-16 oz.)	Small cut (10-12 oz.)
\$23.95	\$19.95

COMBINATION DINNER...Eight ounce grilled chicken breast or five jumbo shrimp added to any of our steaks.
~Chicken add \$4.95 ~Shrimp add \$5.95

Seafood Specialties

Salad and garlic bread included for all seafood items.

GAMBERI AL BURRO (BUTTER SHRIMP)...Jumbo shrimp sprinkled with bread crumbs, baked in a savory sauce of real butter, garlic, lemon, and dill. Served on a platter of steaming parmesan fettuccine. \$16.95

SALMON VENETO...Thick cut portion of flavorful fish, baked in a white wine with mushroom sauce; topped with slivered almonds. Spaghetti marinara included. \$17.95

SHRIMP FRA DIAVOLO...Shrimp sautéed in olive oil, basil, red pepper flakes, and garlic. Fresh tomatoes, sun-dried tomatoes, mushrooms, and angel-hair pasta are added and tossed in a spicy tomato sauce. \$17.95

SEAFOOD PRIMAVERA...Shrimp, scallops. Angel-hair pasta, and a variety of fresh vegetables tossed together in a white wine and light cream sauce. \$17.95

SEAFOOD LASAGNA...Layers of spinach and white lasagna pasta filled with a rich mixture of baby shrimp, flaky Atlantic cod, and crabmeat. Marinara and a creamy white sauce complete the entree. \$16.95

ARSELLE AL FORNO (BAKED SCALLOPS)...Large, flavorful scallops in lemon butter with chives. Coated with a layer of buttered bread crumbs and baked until golden brown. Spaghetti marinara included. \$15.95

TILAPIA PARMESAN...A generous portion of this white flaky fish, topped with a buttery parmesan sauce touched with green onion, and baked to a golden brown. Spaghetti marinara included. \$16.95